

Carb Smart Zesty Garlic Tofu

with Couscous and Tahini-Ranch Sauce

Smart Meal

25 Minutes









1 | 2

1/2 cup | 1 cup





1 | 2









Tahini Sauce 1 tbsp | 2 tbsp

Mayonnaise 2 tbsp | 4 tbsp





Garlic, cloves 1 | 2

1 2





Chives

Zesty Garlic Blend

7 g | 14 g

1 tbsp | 2 tbsp

Allengens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat. Cooking utensils | Large bowl, large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels, small bowl, whisk, zester



Cook tofu

- · Wash and dry all produce.
- Garlic Guide for Step 4:
- Mild: 1/8 tsp (1/4 tsp) • Medium: 1/4 tsp (1/2 tsp)
- Extra-spicy: ½ tsp (1 tsp)
- Heat a large non-stick pan over medium heat.
- While the pan heats, pat **tofu** dry with paper towels. Cut tofu in half parallel to the cutting board. (NOTE: You will have two square tofu steaks per block.) Using a fork, poke **tofu** all over. Season with salt, pepper and half the Zesty Garlic Blend.
- When the pan is hot, add 1 tbsp (2 tbsp) oil, then **tofu**. Pan fry until golden, 2-3 min per side.



Cook couscous

- Meanwhile, add 3/3 cup (1 1/3 cups) water, 1 tbsp (2 tbsp) butter, 1/8 tsp (1/4 tsp) salt and remaining Zesty Garlic Blend to a medium pot.
- Cover and bring to a boil over high heat.
- · Once boiling, remove from heat, then add couscous. Stir to combine.
- Cover and let stand, 5 min.



Prep

- Meanwhile, cut **tomato** into ½-inch pieces.
- Zest, then juice half the lemon. Cut remaining lemon into wedges.
- Thinly slice chives.
- Peel, then mince or grate garlic.



Make sauces

- Add mayo, half the tahini sauce (use all for 4 ppl), half the chives, ¼ tsp (½ tsp) sugar and garlic to a small bowl. (NOTE: Reference garlic guide.) Season with salt and pepper, to taste, then stir to combine. (NOTE: This is your tahini-ranch sauce.)
- Add 2 tsp (4 tsp) lemon juice, ¼ tsp (½ tsp) sugar and 1 tbsp (2 tbsp) oil to a large bowl. Season with salt and pepper, then whisk to combine. (NOTE: This is your lemon dressing.)



Finish couscous and make salad

- Add lemon zest and remaining chives to the pot with couscous.
- Season with **salt** and **pepper** to taste, then fluff with a fork to combine.
- Add spinach and tomatoes to the large bowl with **lemon dressing**, then toss to coat.



Finish and serve

- Thinly slice tofu.
- Divide **couscous** and **salad** between plates. Top with **tofu**.
- Drizzle tahini-ranch sauce overtop.
- Squeeze a **lemon wedge** over top, if desired.

Measurements (2 tbsp) 1 tbsp within steps 2 person

oil